





Dual discharge unit cooler

OD/BD: Dual discharge CO_2 and brine unit coolers

Cooling capacity from 2 kW to 20 kW





AC fans





All fluids ready



High efficiency



ENEX's dual discharge units are ideal for small and medium cold rooms for cooling or freezing applications. Designed especially for working areas (food preparation rooms, corridors) and temeprature sensitive products (meat, fish, fruits, etc.) where indirect air flow is preferred. They can be used with a highly sustainable R744 direct expansion system or a brine loop.

FEATURES

- Finned coil: Built with grooved copper tubes $(3/8" \emptyset)$, and • corrugated aluminium fins, manufactured according to CU-**PROCLIMA®** specifications
- Fans: Equipped as standard with AC fan motors. Axial single-phase motors (230V I 50/60Hz) Compliant with ErP Directive Ø 250, 350 mm
- Casing: Pre-painted aluminum, for a high protection against corrosion even in extreme environmental conditions. Casing complies with the most stringent food hygiene standards
- Design pressure: PS=60-80bar PT=86-115bar

Commercial refrigeration CO, Unit coolers/Brine coolers

APPLICATION



Winery & Brewery

OPTIONS

FIN MATERIAL

- Copper Fins
- Epoxy Fins
- Other material

CASING

Stainless Steel

DEFROST

- Hot gas defrost
- Hot gas defrost in coil and

electric in tray

- Electric defrost
- Fan ring heaters

OTHER

- AquaAero
- Blygold
- High Efficiency Fans / EC fans
- Electronic control